



Catering by CONCORDIA

Menu

PLATED SERVICE

Breakfast | Lunch | Dinner | Desserts

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ConcordiaCaters.com



Catering by Concordia

A TRADITION OF EXCELLENCE

Catering by Concordia combines the expertise of our culinary and catering teams to deliver an exceptional standard of excellence, backed by decades of experience. From the first detail to the final presentation, we are committed to making every event memorable.

Special Diets

It is exceptionally important to us to create a safe and welcoming dining experience for everyone, especially guests with food allergies or special dietary needs.

To accommodate a wide range of dietary needs. Our registered dietitian reviews all allergy and special diet requests to ensure that each guest's needs are carefully considered. Please let us know about your dietary requirements so that our team can work with you to create a safe and enjoyable dining experience.

Services

This menu is priced to include service at a plated, full-service meal. Our plated service includes table settings and dedicated service staff in addition to menu. For more details, please refer to our catering policies. A 18 percent service charge is applied to all

orders. On campus departments are exempt from the service charge. Please add 3.00 per person if you would like to offer two entree choices.

Timelines

To ensure the highest quality of service, we ask that you contact Catering by Concordia at least three weeks before your event.

The final guest count is required by noon, four business days before the event. Any guest increases requested within three business days of the event will result in a \$25 fee.

The minimum guest count for an off-campus event is 100 guests. Off-campus events are subject to a 10% delivery fee.

Payments

All events must have secured payment arrangements in place before the event occurs. Non-Concordia-affiliated groups are required to make payments according to the following schedule:

25% deposit — due at the time the event is booked

50% payment — due 30 days prior to the event

Final balance — due four business days prior to the event.



Breakfast

Served breakfasts include your choice of roasted red potatoes or Swiss rosti potatoes; a muffin (bran, blueberry, or banana chocolate chip); and ice water. Coffee/Hot Tea/Iced Tea \$3.95 per person. Dining Table linens \$2.95 per person.

BREAKFAST ENTRÉES

Quiche Lorraine

9.95 per person

Seasoned eggs baked with Swiss cheese, bacon, onions and cream in a light, flaky crust.

Egg Cheese Bake with Ham or Bacon

10.95 per person

A delightfully cheesy combination of eggs, cheddar cheese, and your choice of diced ham or bacon.

Breakfast Burrito

12.95 per person

A warm flour tortilla stuffed with savory sausage, diced red and green peppers, onions, cheddar cheese, potatoes and fluffy scrambled eggs.

Tofu Scramble

14.95 per person

A delicious scramble of spices, onion, red pepper and tofu. A hearty breakfast for vegans and non-vegans alike.

MORNING ADDITIONS

Fruit Juice

2.95 per person

Apple, orange or cranberry juice.

Add Protein

Choose two slices of crispy bacon 4.95 per person

two breakfast sausage links 3.95 per person

Seasonal Fruit

5.50 per person

A sweet blend of in-season fruit.



Lunch

ENTRÉE SALADS

Each salad includes dinner roll and ice water. Coffee/Hot Tea/Iced Tea \$3.95 per person. Dining Table linens \$2.95 per person. Add chicken or tofu \$4.00 Shrimp

Caribbean Salad (pictured)

12.95 per person

A refreshing and zesty combination of lime, cilantro, carrots, zucchini and mangos tossed with romaine lettuce and mango vinaigrette dressing.

*Suggested Protein: Shrimp

Mandarin Orange Salad

11.95 per person

Asian inspired vinaigrette drizzled atop crisp lettuce, red grapes, green onions, mandarin oranges and almonds.

*Suggested Protein: Chicken

Pesto Salad

11.95 per person

Mixed spring lettuce tossed in a creamy Italian dressing, topped with capellini pasta, roma tomatoes, basil pesto sauce and a dusting of shredded parmesan cheese.

*Suggested Protein: Chicken



Spinach and Apple Salad (pictured)

11.95 per person

Spinach with a fresh mix of apples, grapes, chopped walnuts and bleu cheese. Drizzled with a wild raspberry dressing.

*Suggested Protein: Chicken

Noce Di Pino Salad

12.95 per person

Toasted pine nuts, roma tomatoes, cilantro, garlic and goat cheese with a fantastic wild raspberry dressing.

*Suggested Protein: Chicken

Veggie Overload

11.95 per person

A colorful, fresh blend of romaine lettuce, red onions, carrots, olives, red and green bell peppers, and grape tomatoes.

*Suggested Protein: Tofu



SANDWICHES & WRAPS

Each sandwich or wrap includes chips, pickle and ice water. Coffee/Hot Tea/Iced Tea
\$3.95 per person. Dining Table linens \$2.95 per person.

Philly Wrap

16.95 per person

Roast beef, Swiss cheese, red onions, green peppers and creamy ranch wrapped in a salsa tortilla.

Caprese Ciabotta Sandwich

11.95 per person

Fresh basil, sliced mozzarella cheese and tomatoes, topped with aioli mayonnaise on a ciabotta.

*Add Chicken 4.00

Chicken Cordon Bleu on Ciabatta

13.95 per person

Juicy chicken breast encased in ham and swiss cheese, topped with mustard and mayonnaise, served on a ciabatta bun.

Chicken Salad Croissant

9.95 per person

A savory blend of chicken, hard boiled eggs and celery tossed with mayonnaise and spices atop a flaky croissant.

Cobb on French

10.95 per person

Bacon, turkey, lettuce, tomatoes, avocado, onion, olives, peppers and bleu cheese with mayonnaise and Dijon mustard on a delightful slice of French bread.

Turkey Cranberry on Multigrain

10.95 per person

A tender turkey breast topped with spinach and provolone cheese paired with a creamy cranberry horseradish spread on a Breadsmith multigrain bun.

Chicken Ceasar Wrap

13.95 per person

Classic chicken ceasar wrap with romaine lettuce, grilled chicken breast, croutons, shredded parmesan cheese and ceasar dressing.

SANDWICHES & WRAPS

Continued

Ham and Swiss Sandwich with Mornay Sauce

12.95 per person

An incredible cheddar and mushroom sauce
drizzled on a hot ham and Swiss.

SIDES

Add any of these delectable sides to any sandwich
or wrap meal.

Cup of Soup
4.95 per person

Tomato Pesto Soup

Minnesota Wild Rice Soup

Knephla Soup

Cobber Corn Chowder

White Chicken Chili

Celebration Soup

Side Salads

Grandma's Potato Salad | 4.95

Asiago Pasta Salad | 4.95

Confetti Slaw | 4.95

Green Salad | 4.95



Signature Entrées

Plated entrée meal includes your choice of potato, rice, or pasta, dinner rolls, and water. Coffee/Hot Tea/Iced Tea \$3.95 per person. Dining Table linens \$2.95 per person.

SEAFOOD

Orange Pistachio Salmon

31.95 per person

Fresh Atlantic salmon fillet drizzled with a delightful orange and pistachio vinaigrette.

Cracker Crusted Walleye

29.95 per person

A regional favorite. Minnesota caught walleye coated in a golden, flaky, cracker crust.

PORK

Cinnamon Dusted Pork Medallions

21.95 per person

Chef carved pork medallions plated and coated with a savory black currant sauce.



Blueberry and Wild Mushroom Pork Loin

23.95 per person

Tender pork loin stuffed with a delectable blend of wild mushroom and blueberry topped with a red wine blueberry reduction.

Pork Tenderloin Medallions with Pepper Sweet Mustard Sauce

21.95 per person

Roasted pork medallions drizzled with a lovely, tangy mustard sauce.

BEEF

Beef Wellington
25.95 per person

Luscious beef tenderloin fillets wrapped in puff pastry and baked to perfection. Served with a rich brown mushroom sauce.

Swedish Meatballs
22.95 per person

Savory beef and pork meatballs traditionally seasoned and served with a creamy Swedish inspired gravy.

Home-Style Meatloaf
24.95 per person

A tantalizing blend of beef and spices for a fresh take on a favorite.

Beef Medallions with Onion Port Marmalade
38.95 per person

Juicy, oven roasted beef tenderloin medallions in an exquisite, tangy marmalade.

POULTRY

Apricot Stuffed Chicken
21.95 per person

A tender boneless chicken breast stuffed with a tangy mixture of dried apricots and almonds and served with a light apricot dijon sauce.

Chicken Concordia
23.95 per person

Prosciutto and havarti stuffed chicken baked with a light bread coating and topped with a decadent havarti cream sauce.

Chicken Breast Moutarde
21.95 per person

Chicken bathed in a simple and delicious French sauce consisting of butter, white wine and dijon mustard.

Chicken in Gjetost Sauce
21.95 per person

Chicken breast covered in an earthy, buttery Norwegian cheese sauce.





POULTRY

Continued

Caramelized Apple Stuffed Chicken

23.95 per person

Marinated chicken breast stuffed with a blend of caramelized apples, dried cherries and fontinella cheese. Served with a delightful red wine reduction.

Chicken Veronique

21.95 per person

Juicy, browned chicken breast ladled with a light-bodied white wine and shallot sauce accented with fresh green grapes.

Vegetable Stuffed Chicken

23.95 per person

Carrots and zucchini delicately seasoned with tarragon and garlic, stuffed in a tender chicken breast and drizzled with a light sauce.

Chicken Breast in Lemon Crème

21.95 per person

A moist chicken breast poached in seasoned broth and accented with an elegant lemon cream sauce.

MEATLESS ENTRÉES

Vegetarian and Vegan Meals

Vegetable and Alfredo Pasta Roll-Up

20.95 per person

Carrots, zucchini and red onions tossed in an irresistibly cheesy alfredo sauce and gently rolled inside pasta.

Freekeh Wheat Patty with Lemon Tarragon Beurre Blanc Sauce

21.95 per person

Portabella Ragout Wellington

24.95 per person

Flakey puffed pastry encasing a tender portabella mushroom in a rich vegetable ragout.

Signature Sides

Complete your meal. Each entrée includes your choice of potato, rice or pasta.

STARCHES

Creamy Yukon Gold Mashed Potatoes
Rosemary Roasted Potatoes
Yukon Gold Fingerlings
Smashed Potatoes
Tiny Potatoes
Vegetable Rice Pilaf
Rice Pilaf with Mushrooms and Almonds
Thyme Scented Jasmine Rice
Butter Pasta with Poppyseeds
Basil and Sundried Tomato Pasta Farfalle

SALADS

Confetti Coleslaw 4.95
Cranberry Crunch Coleslaw 4.95
Tossed House Salad 4.95
Caesar Salad 4.95
Spring Greens with Tomato and Balsamic Syrup 5.95
Olive Branch Salad 5.95

VEGETABLES

Candied Carrots
California Blend
Grilled Zucchini
Steamed Broccoli
Roasted Bias Cut Carrots
Honey Roasted Root Vegetables
Ginger Garlic Green Beans

SIGNATURE SALADS

Pike Market Salad 7.95
Milan Salad 8.95
Spinach, Apple and Cranberry Salad 6.95
Blueberry Pear Salad 7.95





Desserts

Indulge in one of Concordia's mouth-watering, house-made desserts. The perfect end to any meal.

BARS

4.95 per person

Brownies

Carrot Bars

Chocolate Mint Brownies

CAKE AND PIE

5.95 per person

Apple Pie

Cherry Pie

Creme de Menthe Pie

French Silk Pie

MINI DESSERT TRIOS

7.95 per person

Choose any three mini dessert. (60 person minimum)

Mini Chocolate Raspberry Tart

Mini Key Lime Pie

Mini Cheesecake

Mini Chocolate Lace Cheesecake

Mini Norwegian Almond Cake

DESSERTS

5.95 per person

Fudge Roll

Pumpkin Roll

PREMIUM DESSERTS

6.95 per person

Chocolate Lace Cheesecake

Chocolate Swirl Cheesecake

Fort Knox Pie

Key Lime Pie

Norwegian Almond Caramel Cake

Chocolate Raspberry Tart